



TAKEAWAY MENU

HOUSE MADE KIMCHI - gf	7
CUCUMBER PICKLES spicy, sweet Korean style - gf, vg	7
EDAMAME steamed, shichimi togarashi - gf, vg	8
CRISPY EGGPLANT smokey sour chilli sauce, ginger - gf, vg	15
PORK & PRAWN STEAMED DUMPLINGS ginger soy	16
TEMPEH & MUSHROOM STEAMED DUMPLINGS shiitake ponzu - vg	16
POACHED PRAWN WONTONS watercress, szechuan dressing, red oil	18



FRIED CAULIFLOWER sticky chilli sauce, tomato seasoning - gf, vg* option	19
SALMON TATAKI flash seared sashimi style, kohlrabi, nashi, ponzu - gf	22
CRISPY FRIED TOFU savoury Szechuan peppercorn sauce, spring onion - vg	22
ANGUS BRISKET smokey pastrami style, kimchi, Japanese steak sauce - gf	23
GINGER SCALLION CHICKEN marinated steamed half chicken - gf	28
MERINO LAMB NECK slow cooked, finished over charcoal, miso herb sauce - gf	29



KARAAGE marinated fried chicken thigh, mayonnaise, shaved cabbage - gf	38
MARKET FISH pan-fried, catch of the day - gf	42
ROASTED PORK CHAR SIU glazed Otago pork shoulder sliced, crisphead, Chinese mustard - gf	43
MONGOLIAN BEEF crispy coated sliced ribeye, wok fried in peppercorn sauce, mushroom, scallion - gf	44



BROWN JASMINE RICE - gf, vg	7
STEAMED BOK CHOY sesame dressing, crispy shallots - gf, vg	15
WOK FRIED GREENS mixed broccolini, garlic oyster sauce - gf, vg* option	17
KUNG PAO POTATOES fried potatoes, sticky chilli sauce - gf, vg* option	17
WOK FRIED NOODLES chow mein style, greens, mushrooms, bean sprouts - vg	17